

1. A method for concentrating morinda citrifolia slurry comprising the step of chilling the slurry to a temperature and pressure below the triple point and removing the crystal and constituents of the slurry at that point, and further chilling the slurry to a second temperature and pressure producing crystals of a second constituent of the slurry and removing those crystals.

2. The method of claim 1 wherein said morinda citrifolia slurry has substantial pulp product.

3. The method of claim 1 wherein said chilling occurs in gradients associated with the freezing points of said slurry's constituent components.

4. The method of claim 3 wherein said constituent's components are removed from said slurry.

5. The method of claim 4 wherein said removed constituent components are have different concentrations of morinda citrifolia.

6. The method of claim 1 wherein therapeutic oils incorporated in the morinda citrifolia slurry are not volatilized during the process.

7. The method of claim 1 wherein the resulting concentrate retains all of the health benefits of the slurry.

8. The method of claim 1 wherein the resulting concentrate retains the morinda
5 citrifolia flavor within the concentrate.

9. A method for freeze concentrating morinda citrifolia comprising the steps of:

freezing the most dilute components of a morinda citrifolia slurry,

extracting said components by sifting,

freezing more concentrated portions of the morinda citrifolia slurry at a

lower temperature, and

extracting the more concentrated portions of the morinda citrifolia slurry.

10. The method of claim 9 wherein said morinda citrifolia slurry has substantial pulp product.

11. The method of claim 9 wherein said chilling occurs in gradients associated with the freezing points of said slurry's constituent components.

12. The method of claim 11 wherein said constituent's components are removed from said slurry.

13. The method of claim 12 wherein said removed constituent components are have different concentrations of morinda citrifolia.

14. The method of claim 9 wherein therapeutic oils incorporated in the morinda citrifolia slurry are not volatilized during the process.

15. The method of claim 9 wherein the resulting concentrate retains all of the health benefits of the slurry.

16. The method of claim 9 wherein the resulting concentrate retains the morinda
5 citrifolia flavor within the concentrate.

17. A morinda citrifolia concentrate having been freeze concentrated so as to retain volatile flavoring and therapeutic constituents.